

WINE:
DOLCE STILNOVO, MPF

PRODUCER:
CANTINE AURORA

REGION:
SOUTHERN PIEDMONT



Characteristics

A brilliant light red color. The aroma of strawberries and raspberries. Sweet with good acidity, balanced, aromatic, clean, almost creamy.

Grapes

About equal amounts of Freisa Dolce, Moscato Nero and Malvasia Nera.

Food Affinities

All manner of light desserts. Excellent with or atop fruit.

THE WINERY

Aurora wines are produced by Carlo Volpi's enologist, Giuliano Noe, at Cantina Aurora in Tortona. The Volpi winery was founded by Christiana Cairo Volpi at the turn of the century. In 1914 her two sons continued her initiative. The Volpi family had been in the restaurant business, having owned both the Trattoria de Cappel Verde and the Bar Venezia. Their passion for wine and food continues to this day, with Carlo Volpi running the winery. Although the Volpis produce an assortment of famous Piedmontese wines, such as Barolo and Barbaresco, they are best known for Barbera and Cortese from the Tortona Hills. Volpi's winemaker, Dr. Giuliano Noe, was recently selected by the Gambero Rosso magazine as Italy's top enologist. Volpi winery is a leader in organic wines throughout Italy.

THE VINE

Freisa Dolce is a clone of the small-berried Freisa Piccola vine which thrives in Asti and Alessandria. It is bitter-sweet with nuances of strawberries, raspberries and violets. It usually produces light, frothy reds to be enjoyed young.

Malvasia is a historic varietal, originating in the southern Greek area of Monemvasia. It is widely planted throughout the world, especially in Italy, Spain and Portugal. There are over 10 important forms and clones, both red and white. Most notable is the Malvasia di Candia, an aromatic white from Crete. Malvasia is blended into dry whites, such as Frascati, Orvieto, and Est! Est!! Est!!!; by itself it produces delicious dessert versions, like Sicily's Malvasia delle Lipari and Madeira's Malmsey. Red Malvasia is best known as a blending grape in Puglia.

Moscato Nero is a Piedmontese variation of the pink-skinned Moscato Rosa of Alto Adige. It is a fragrant, flavorful yet delicate grape, good for both winemaking and eating.

THE WINE

Dolce Stilnovo ("Sweet New Style") is a term used by literary critics to explain Dante Alighieri's style of Poetry. It is also the perfect name for our light, crisp, frothy, sweet red wine. Technically, it is a MPF (Mosto Parzialmente Fermentato – partially fermented must). In reality it is stylized to be similar to our Moscato Piemonte. It is, however, a pale red wine, similar to Brachetto D'Acqui, but less costly. We are confident that you will enjoy this fragrant, fruity, fizzy red young and chilled. It is made from old vines fermented in enclosed stainless steel tanks under pressure. The crackle is a natural part of the fermentation process.



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